

## BA Bitter 10

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **75**
- SRM **9**
- Style **Special/Best/Premium Bitter**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 3.2 kg (88.9%) | 85 %  | 7   |
| Grain | Weyermann - Light Munich Malt | 0.25 kg (6.9%) | 82 %  | 14  |
| Grain | Caraaroma                     | 0.15 kg (4.2%) | 78 %  | 400 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Comet   | 20 g   | 5 min  | 8.8 %      |
| Boil    | Comet   | 10 g   | 50 min | 8.8 %      |
| Boil    | Warrior | 10 g   | 50 min | 15.5 %     |
| Boil    | Warrior | 20 g   | 60 min | 15.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |